

# Mother's Day

## LUNCH

Available from May 9-10, 11.45am to 3.00p.m

### APPETISERS 頭盤

select one 選擇一項

#### Salmon Tartare

avocado purée, horseradish cream, tobico  
法式三文魚他他配牛油果泥、辣根忌廉及飛魚子

#### Oysters Kilpatrick (3 pcs)

onion, bacon, thyme, lemon  
煙肉洋蔥焗生蠔配百里香及鮮檸檬

#### Lobster Bisque

cognac & cream, lobster meat, chives  
龍蝦濃湯 干邑,龍蝦肉

#### Crab Cake (Add on +80)

mustard mayonnaise, pickled onion  
蟹餅 芥末蛋黃醬、醃洋蔥

### EGG COURSE 雞蛋

select one 選擇一項

#### Wagyu Pastrami

potato hash, egg, hollandaise sauce  
煙熏和牛腩配香脆薯餅及雞蛋伴荷蘭醬

#### Creamy Wild Mushroom

egg, hollandaise  
忌廉野菌配雞蛋伴荷蘭醬

### MAIN COURSE 主菜

select one 選擇一項

#### Crispy Pressed Chicken

rosemary roasted potato, sautéed baby carrots,  
sweet chili sauce  
香煎黃雞 迷迭香燒新薯,炒嫩甘筍,香茅甜辣汁

#### Steak Diane

jumbo crab lump, garlic mashed potato,  
char-grilled asparagus  
黛安娜牛扒配珍寶蟹肉、蒜香薯蓉及炭燒露筍

#### Chilean Seabass

saffron, mussels, potato, leek fondue  
智利白鱈魚 番紅花,活青口,薯仔及大蔥奶油醬

#### 200 days Ribeye (Add on \$100)

watercress salad, red wine sauce  
200日 肉眼 西洋菜沙律 紅酒汁

#### USDA Sirloin (Add on \$180)

watercress salad, red wine sauce USDA 西冷 西洋菜沙律 紅酒汁

### DESSERT 甜品

#### White Chocolate Mousse Cake

mix berries compote, fresh berries 白朱古力慕絲蛋糕配雜莓果醬及鮮莓果

HK\$438 per person 每位

(V) Vegetarian Dish 素食菜式

Prices are in HK\$ and subject to 10% service charge. 所有價格均以港幣計算, 並需加收10% 服務費